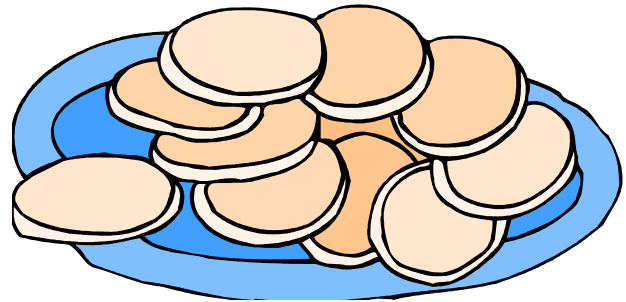


Snickerdoodles Cookies

Submitted by
The Culinary Academy

Ingredients:

- $2\frac{3}{4}$ cup flour
- 2 tsp cream of tartar
- 1 tsp baking soda
- $\frac{1}{2}$ tsp salt
- 2 sticks softened butter
- $1\frac{1}{2}$ cup granulated sugar
- 2 large eggs



Topping:

- $\frac{1}{4}$ c granulated sugar
- 2 tsp ground cinnamon

Directions:

1. Whisk flour, cream of tartar, baking soda, and salt together in a small bowl.
2. In large bowl, beat butter until creamy. Gradually add sugar. Add eggs one at a time. Add about $\frac{1}{3}$ of flour mixture and mix remaining flour. Cover and refrigerate until firm enough to roll into balls.
3. Preheat oven to 375° . Line 2 trays w. parchment paper.
4. To make topping, combine sugar and cinnamon in a small bowl.
5. Roll dough into 1 in palms between your palms, then roll in cinnamon sugar to coat. Place 2 inches apart on cookie sheets. Gently flatten just enough so they don't roll off. Bake just until light golden brown around edges, about 12 minutes. Slide parchment onto racks to cool cookies completely.